Everything we prepare in our kitchen is made from scratch and sourced from local vendors when possible.

Our Story: good enough to eat has been a staple of the Upper West Side since 1981. Carrie Levin started the restaurant after spending many years developing her "good old-fashioned American food" menu from the best homemade ingredients. Her vintage recipes have kept people coming back for over three decades. With this menu we pay homage to her classic and beloved food that is truly good enough to eat!

Breakfast  Brunch
8am-5pm Mon-Fri | 9am-5pm Sat & Sun
Lunch
11:30am-5pm Mon-Fri
Dinner
5pm-10:30pm Daily

goodenoughtoeat.com
Breakfast

Four Grain Pancakes, Homemade Waffles & French Toast
ALL BATTERS ARE MADE DAILY. ALL DISHES SERVED WITH OUR FAMOUS STRAWBERRY BUTTER AND MAPLE SYRUP.

GOOD ENOUGH TO EAT PANCAKES
Three pancakes made with oats, cornmeal, whole wheat flour, and white flour 13

APPLE PANCAKE
One large pancake filled with apple slices, topped with apple-raisin compote, sour cream and sprinkled with cinnamon sugar 14.

BANANA WALNUT PANCAKES
Three pancakes with walnuts and sliced bananas 14.5

SEASONAL FRUIT PANCAKES
Three pancakes with seasonal fruit 14

PETER PAUL PANCAKES
Three pancakes with Belgian chocolate, topped with toasted coconut 14.5

MAMA’S SILVER DOLLAR PANCAKES
Six small pancakes with a cup of fresh fruit 14

GOOD ENOUGH TO EAT WAFFLES
Two homemade waffles 13

STRAWBERRY ALMOND WAFFLE (SEASONAL)
One waffle topped with toasted almonds & fresh strawberries 15

BACON WAFFLE
Filled with pieces of our double smoked bacon and served with fresh fruit 14

GOOD ENOUGH TO EAT FRENCH TOAST
Made with our cinnamon swirl bread 13
Add a mixed topping of cocoa, sugar, raisins & walnuts 3

PUMPKIN FRENCH TOAST
Our homemade pumpkin bread topped with pear & cranberry compote 14

LUMBERJACK
Two pancakes, two strips of bacon and two scrambled eggs 15

Eggs & Omelettes
ALL SERVED WITH HOMEMADE BISCUITS AND STRAWBERRY BUTTER
OUR OMELETTE STYLE IS TRADITIONAL LOOSE PREPARATION. TELL YOUR SERVER IF YOU PREFER WELL-DONE.
SUBSTITUTE EGG WHITES IN YOUR BREAKFAST 2

THREE EGGS
Cracked and cooked to order 11

SPECIAL SCRAMBLE
Red onion, tomatoes, and fresh dill 12.5

COUNTRY SCRAMBLE
Sliced new potatoes and sauteed onions 12.5

PROTEIN SPECIAL
Two eggs with melted cheese and two meats (no biscuits – gluten free) 16.5

DEEP SOUTH
Three scrambled eggs with biscuits and sausage gravy 14.5

MIGAS
Scrambled eggs with tri-colored tortilla chips, cilantro, onions, bell pepper and cheese served with sour cream, salsa & two flour tortillas (instead of biscuits) 13.5

MEXICAN SCRAMBLE
Topped with pepper jack cheese and served with salsa and two flour tortillas (instead of biscuits) 12.5

PROVENCAL OMELETTE
With roasted red and green peppers, roasted onion and goat cheese 14

ASTORIA OMELETTE
With our homemade sausage, fresh spinach and feta cheese 14.5

WALL STREET OMELETTE
With baked ham and Vermont white cheddar cheese 14.5

GRAMERCY PARK OMELETTE
With slices of Granny Smith apples and Vermont white cheddar cheese 14.5

LITTLE ITALY OMELETTE
With roasted mushrooms, sun-dried tomatoes and fresh mozzarella cheese 14

UPPER WEST SIDE OMELETTE
With smoked salmon, cream cheese and dill 16

BLT OMELETTE
With our double-smoked bacon, tomato and gruyère cheese (no lettuce!) 15
MORE BREAKFAST SELECTIONS

TWO EGGS, ANY STYLE
Served with home fries and your choice of bacon or sausage (gluten-free) 14

CORNED BEEF HASH
Chunks of corned beef and potatoes with peppers, onions, two poached eggs and buttermilk biscuits 14

HAM AND SCRAMMBLED EGG SANDWICH
On a homemade multigrain roll
Served with home fries 13

FARMHOUSE BREAKFAST
Dill-onion toast topped with two poached eggs.
Served with two pieces of pork sausage 13

VEGAN TOFU SCRAMBLE
Served with sesame soy vegetables, house salad or brown rice.
Choice of whole wheat toast or pita bread 14.5

FRESH SEASONAL FRUIT
Cup 6
Bowl served over lowfat yogurt or cottage cheese 11.5

HOMEMADE GRANOLA
With fresh fruit and milk or lowfat yogurt 12.5

STEEL-CUT OATMEAL
With brown sugar and cinnamon toast 9.5
Add bananas or raisins 2

BREAKFAST EXTRAS

BACon or HAM 6
SMOKED SALMON 7
HOMEMADE PORK SAUSAGE 5.5
HOMEMADE TURKEY SAUSAGE 5.5
CORNED BEEF HASH 6.75
HOME FRIES 4.25
GRITS 4 ADD CHEESE 1
TWO SLICES OF FRENCH TOAST 9
TWO PANCAKES 9
ONE WAFFLE 8.5
TOASTED HOMEMADE BREAD 2.75
TWO BUTTERMILK BISCUITS 4
SAUSAGE GRAVY 4.5
CUP OF GRANOLA 6.5
CUP OF OATMEAL WITH BROWN SUGAR 5.5
CUP OF YOGURT or COTTAGE CHEESE 4
SIDE SALAD 5.5
SIDE OF TWO EGGS 8
STRAWBERRY BUTTER 3

COFFEE & TEA

Organic French Roast Coffee
Herbal Tea
Espresso
Cappuccino, Latte Or Chai Latte
Milk / Soy Milk
Hot Cocoa
Hot or Cold Cider
Iced Tea Or Coffee
Iced Latte
Chocolate Milk

BLOODY MARYS & MIMOSAS
COCKTAILS, WINE & FULL BAR TOO

NO SUBSTITUTIONS
Weekend Breakfast Minimum $12 per guest

JUICES & Co.

Orange Juice
Grapefruit Juice
Cranberry Juice
Apple Juice
Tomato Juice
Pineapple Juice
Pink Lemonade
Pepsi Fountain Sodas
Bottled Root Beer
Ginger Beer
**Soups & Salads**

**ALL SALADS MADE WITH HOMEMADE FRENCH BREAD**

**BOWL OF SOUP AND SALAD**
Soup of the day served with a house salad tossed with our mustard vinaigrette with homemade griddled biscuits 12

**CLASSIC BEEF CHILI**
Served over brown rice and garnished with sour cream, cheddar and red onion.
Cup with tortilla chips 7.5
Bowl with salad and griddled biscuits 14

**MAC & CHEESE**
Ziti baked with sharp white cheddar, mozzarella, gruyère and parmesan cheeses in a mornay sauce 13.5

**GOOD ENOUGH TO EAT TURKEY CLUB**
Organic fresh roasted turkey with bacon, lettuce, tomatoes and mayonnaise on dill onion bread, served with macaroni salad 15.5

**OPEN-FACED TUNA MELT**
Tuna salad topped with sliced tomatoes and melted sharp cheddar on whole wheat bread served with a house salad with mustard vinaigrette 15.5

**CAESAR SALAD**
Crispy Romaine hearts and garlic croutons tossed with our caesar dressing and topped with anchovies 14
Add chicken breast 4
Add grilled shrimp 7

**CHOPPED SALAD**
Romaine, turkey, bacon, carrots, celery, and corn with Vermont cheddar cheese and our mustard vinaigrette 17.5

**SPINACH SALAD**
Fresh baby spinach, sliced Granny Smith apples, cajun-spiced walnuts and sliced red onion with a crumbled blue cheese and creamy bleu vinaigrette 15

**Sandwiches**

**GOOD ENOUGH TO EAT BLOODY MARY**
Our classic bloody mary with celery garnish 11

**BLUE BLOOD**
Our famous bloody mary with a skewer of maytag blue cheese-stuffed olives 12

**BACON BLOODY**
Our bloody mary with a strip of our thick-sliced double-smoked bacon 12

**THE ALL-IN BLOODY**
With a slice of our delicious bacon and skewer of blue cheese-stuffed olives 13

**LA MICHELADA**
Our bloody mary topped with beer and a salted rim 11

**PEAR PEAK**
Champagne with St. Germain and pear puree 12

**BUBULICIOUS**
Acai liqueur and grapefruit juice topped with champagne 12

**MAPLE BOURBON SMASH**
Bulleit bourbon, maple syrup, orange, bitters and a slice of our thick-cut bacon 13

**WAVY LEMONADE**
Citron vodka with St. Germain and homemade pink lemonade 12

**Brunch Cocktails**

**MIMOSA BAR**
Champagne with your choice of Orange Juice, Pineapple, Grapefruit, Cranberry, Peach Puree, Pear Puree, or Pomegranate 11
Cakes
Devil's Food Cake 8
Banana Walnut Cake 9 (contains nuts)
Carrot Cake 8
Coconut Cake 9
German Chocolate Cake 9 (contains nuts)
Sour Cream Coffee Cake 7.5 (contains nuts)

Pies
Pumpkin Pie 8
Pecan Pie 9
Fruit Crisp 8
Seasonal Fruit Pie 7.5
Cherry Pie 8
Blueberry Pie 8

Ice Cream
Ask About Our Daily Specials
1 Scoop 3
2 Scoops 5.5
3 Scoops 8
A La Mode 3
Banana Split 12

Cookies & Co
(May Contain Nuts – Ask!)
Chocolate Walnut Brownie 5
Cream Cheese Brownie 5
Lemon Squares 5
Raspberry Squares 5
Cookies 3

Milkshakes
Vanilla
Chocolate
Strawberry 8
SPIKE IT WITH YOUR FAVORITE ALCOHOL
Add 5
Good Enough to Eat was founded by Carrie Levin in 1981. After completing college in Aix-en-Provence, France, Carrie attended Pru Leith’s School of Food and Wine in London, then moved to New York in 1979. After an initial apprenticeship under Seppi Renngli, then Head Chef at the Four Seasons, Carrie opened the restaurant in 1981 as a result of her desire to create and serve “good, old-fashioned American food.” She partnered with Ann Nickinson, a talented cook operating a small take-out and catering business on Amsterdam Avenue, and together they opened the first Good Enough to Eat restaurant. The eatery became a huge success, noted first for its all-day, bountiful breakfasts featuring omelets, pancakes, waffles, and buttermilk biscuits. It became even more well known when it began offering homemade soups, huge sandwiches, and classic Turkey and Meatloaf dinners, establishing Carrie as one of the first Chef’s in NYC to create and celebrate “traditional” American cuisine.

SCRATCH KITCHEN / SOURCING

“Everything We Prepare In Our Kitchen Is Proudly Made From Scratch”
That Means We Never Buy Anything Pre-made – Just Raw Ingredients. All Of Our Soups And Sauces Are Made Here Daily By Our Kitchen Team. We Bake All Of Our Own Bread, Biscuits, Cakes, Pies And Cookies Daily.

Our Selections Are Made From The Finest Sourced Ingredients This Country Has To Offer. Whenever Possible, We Support Our Local Farmers And Merchants.

“Organic Chicken & Turkey – Schatzie’s Butcher Shop, Uws, Manhattan Organic Maple Syrup – Doerfler Maple Farm, Canada Natural Farm Eggs – Brey’s, Bethel, Ny Fresh Seafood – Various Sources From The Northern Atlantic Coast Coffee – Porto Rico Coffee Company, Greeenwich Village Fresh Vegetables – Satur Farms, Long Island”
SERVING AMERICAN HOME COOKING ON THE UPPER WEST SIDE SINCE 1981

http://goodenoughtoeat.com

/GoodEnoughToEat